

robot coupe®

Series "D"



CL 60

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ROBOT-COUPE U.S.A., INC. LIMITED WARRANTY

YOUR NEW ROBOT-COUPE PRODUCT IS WARRANTED TO THE ORIGINAL PURCHASER FOR A PERIOD OF ONE YEAR FROM THE DATE OF PURCHASE.

This LIMITED WARRANTY is against defects in the material and/or workmanship, and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency (see attached list). The CUSTOMER must inform the Service Agency of the possibility of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS ARE BEGUN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt OR packing slip which lists that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

THE FOLLOWING ARE "NOT" COVERED UNDER WARRANTY:

1 - Damage caused by abuse, misuse, dropping, or other similar incidental damage caused

by or as a result of failure to follow assembly, operating, cleaning, user maintenance, or storage instructions.

2 - Labor to sharpen and/or parts to replace knife assemblies or blades which have become dull, chipped, or worn due to normal use.

3 - Material or labor to renew or repair scratched, stained, chipped, dented or discolored surfaces, blades, knives, attachments, or accessories.

4 - Transportation charges to or from an authorized service agency for repairs of a machine designated as "CARRY IN SERVICE" (table top models).

5 - Labor charges to install or test attachments or accessories (i.e., bowls, cutting plates, blades, attachments) which are replaced for any reason.

6 - Charges to change Direction-of-Rotation of Three Phase electric motors (INSTALLER IS RESPONSIBLE).

7 - SHIPPING DAMAGE IS NOT COVERED BY WARRANTY. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file a damage claim promptly against the carrier, or upon discovery in the case of hidden damage.

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

Robot-Coupe U.S.A., Inc., or any of their affiliates, distributors, officers, directors, agents, employees, or insurers will not be obligated for consequential or other damages, losses, or expenses in connection with or by reason of the use of or inability to use the machine for any purpose.

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY ROBOT-COUPE, U.S.A., Inc.

IMPORTANT WARNING



WARNING: In order to limit accidents such as electric shocks, personal injury or fire, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly. The operation manual should be kept within easy access to all users for reference and should be read completely by all first time users of the machine.

UNPACKING

- Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.
- **WARNING**-some of the parts are very sharp e. g. blade, plates ... etc.

INSTALLATION

- We recommend that you install your machine on a stable solid base at a comfortable working height.

CONNECTION

- Always check that your power supply corresponds to that indicated on the serial number plate and that it is properly sized.

NOTICE : DRIVE SHAFT ROTATION



- Three phase motors may rotate either direction.

- The required motor rotation is counterclockwise.
- Changing the motor rotation requires a qualified electrician.
- See note on end of power cord.

HANDLING

- Always wear cut-resistant gloves when handling the cutting plates.

ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page 7) and make sure that all the attachments are correctly positioned.

USE

- Do not open the feed head until the motor has come to a complete stop.
- Never tamper with or defeat the purpose of the locking and safety systems.
- Never put a hand or nonfood object in the entry or exit chutes.
- Do not overload the machine.
- Do not leave the machine running unattended.

CLEANING

- Always unplug your appliance before cleaning.
- Always clean the appliance and attachments at the end of each use.
- Never place the motor unit in water.

- For parts made of aluminum alloys, use cleaning detergents suitable for aluminum.
- For plastic parts, do not use detergents that are too alkaline (i.e., containing too much caustic soda or ammonia...).
- Robot-Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and maintenance.

MAINTENANCE

- Always unplug the appliance before servicing.
- Check the seals regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain products contain corrosive agents e.g. citric acid.
- **NOTICE** : Never operate the appliance if the power cord or plug has been damaged. If the machine fails to operate as described in this manual, or if the machine malfunctions in any way, remove the machine from use and have it serviced. Additionally, discard all food processed at the time of the malfunction.
- Contact your local Authorized Service Agency if something appears to be wrong.

INTRODUCTION TO YOUR NEW VEGETABLE PREPARATION MACHINE CL 60 Series "D"

The CL 60 is a versatile machine designed to meet your professional needs. It can perform any number of tasks, which you will gradually discover as you use it.

The CL 60 Series "D" is built from stainless steel (100% stainless steel motor base and automatic feed head). It has been designed to operate at **two speeds, 425 and 850 rpm**, giving the user more control over the speed and quality of the operation.

It can be fitted with any one of **4 different feed heads**, in order to increase the machine's output, make the user's job easier and offer the most appropriate tool for each type of preparation. **The heads are designed to be tilted in line with the motor base**, in order to reduce space and facilitate use.

The CL 60 is supplied with a wide range of plates and grids to satisfy even the most demanding chefs when it comes to processing fruit and vegetables, as they can be used for slicing, julienne, grating, shredding, dicing, pulping, ripple-cutting and French fry.

Its numerous functions will open the door to a whole new culinary world.

Thanks to its simple design, all components requiring frequent handling for maintenance or cleaning can be easily assembled and disassembled.

These instructions contain important information designed to help the user get the most out of the CL 60 vegetable preparation machine.

All users should read the manual before operating the machine. We have also included a few examples of use to help you get the feel of your new machine and appreciate its many advantages.

SWITCHING ON THE MACHINE

• ADVICE ON ELECTRICAL CONNECTIONS

Before plugging in your appliance, check that your power supply corresponds to that indicated on the machine's serial number plate.

Three phase motors may rotate either direction. The required motor rotation is counterclockwise. Changing the motor rotation required a qualified electrician.

A red arrow on the lid marks the blade rotation direction.

• CONTROL PANEL



"OFF" button

2 green buttons :



"LOW" button for the low speed (425 rpm)



"HIGH" button for the high speed (850 rpm)

FUNCTIONS OF HEADS AND THEIR TOOLS

• BULK FEED HEAD

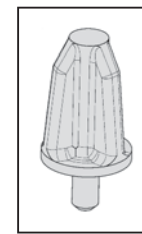
This head is designed for certain tasks involving large quantities and is suitable for grated carrot and sliced potato, for example.



This head is not suitable for specific jobs such as :

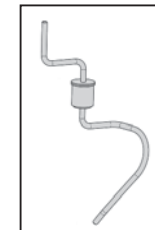
- slicing long vegetables (which should be done using the specially-designed tube feed heads),
- the preparation of bulky foodstuffs too big to be fed into this head (the whole head "Pusher" feed head has been designed to cope with these).

All types of cutting can be performed using this head. However, when dicing vegetables, it is advisable to use the tube feed heads or pusher feed head in order to avoid mis-cuts. A feed tray designed to facilitate continuous input can be fitted to this head.



A rubber agitator is supplied and must be used with the bulk feed attachment. The agitator helps to guide the vegetables into the cutting blade.

The **crank** is used to free large vegetables which may become jammed.



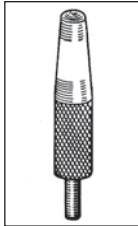
• WHOLE HEAD FEED "PUSHER" ASSEMBLY

The pusher feed assembly has been specifically designed for processing bulky vegetables such as cabbage, celery, lettuce, etc.. It features an **integrated tube** for processing long and fragile vegetables.



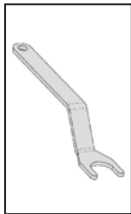
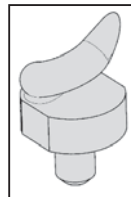
IMPORTANT : This feed head **cannot be used for making french fries** and can therefore not be fitted with the corresponding attachments.

Two types of tools have been designed for the pusher-feed head:



1) **The long locking nut** which holds the plate for processing all vegetables except for cabbage.

2) The **hollowing nut**, which is used solely to prepare cabbage. Thanks to this tool, you can slice or grate a whole cabbage without first having to chop it up.



A special tool has also been designed to **remove** this hollowing nut.

• TUBE FEED HEADS

STRAIGHT TUBE FEED HEAD

This head consists of two straight tubes with a diameter of 3 inches, a 2 inches insert and two pushers. The insert allows you to modify the diameter of the tubes.

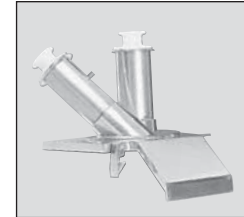


This head is designed for the preparation of long vegetables such as carrots, cucumbers, leeks, etc., or fragile fruit and vegetables such as tomatoes and bananas.

The tubes can also be used as cutting guides for special preparations requiring high cutting precision and a limited number of mis-cuts.

ANGLE FEED HEAD

This head performs the same functions as the one described above for the straight tubes. However it is different in that it is equipped with a biais cut tube especially designed for slanted cutting.

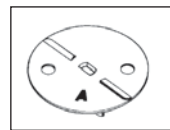
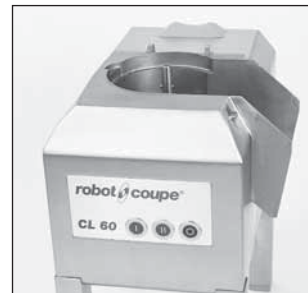


No special tool is required to attach the disc.

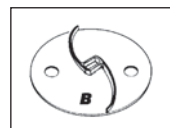
ASSEMBLY

• BULK FEED HEAD

1) With the motor base unit facing you, place the discharge plate on the motor shaft.



SIDE A facing upwards (ejection rib downwards) for fragile vegetables or citrus fruit (e.g. as tomatoes or mushrooms).



SIDE B facing upwards (ejection rib upwards) for all other types of fruit or vegetables.

2) Position the plate or attachment you require :



a) **If you have opted for a slicing, grating or julienne plate :**

Position the plate on the motor shaft.

Rotate the plate until it drops into place onto the motor shaft pin. The slot in the center stem of the

plate should be resting on the motor shaft pin.

b) **If you have chosen a dicing combination :**

i.e. a grid and a special slicing plate.

Slicing plates and dicing grids can be mounted in the following combinations :

Plate \ dicing grid	5x5 mm	8x8 mm	10x10 mm	14x14 mm	20x20 mm	25x25 mm
5 mm	28110					
8 mm		28111				
10 mm			28112			
14 mm				28113		
20 mm					28114	
25 mm						28115

The shaded areas indicate combinations that can be used.

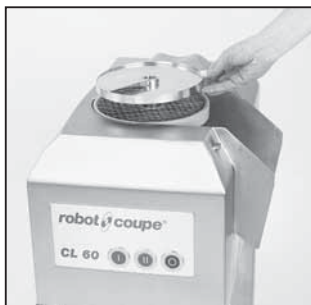


Fit the dicing grid over the motor shaft. As shown in the picture, the grid rests on a ledge in the motor base.

This ledge must be clean and free of product in order for the machine to operate correctly. Make

sure the plastic tab on the outer rim of the grid is fully seated in the corresponding slot in the motor unit.

Then, fit the corresponding slicing plate onto the motor shaft. Rotate the plate until the slot in the blade hub drops onto the pin in the motor shaft. Continue to rotate the blade a full 360 degrees to make sure the plate doesn't scrub against the plastic grid. **If rubbing occurs, do not proceed. Call your authorized service agency.**



c) **If you want to use the French fry cutting equipment : a grid and a special slicing plate.**

Position the French fry grid over the motor shaft. As shown in the picture, the grid rests on a ledge in the motor base. This

ledge must be clean and free of product in order for the machine to operate correctly. **Make sure the plastic tab on the outer rim of the grid is fully seated in the corresponding slot in the motor unit.** The cutting blades on the grid should be facing the exit chute.

Next fit the appropriate slicing plate onto the motor shaft. Rotate the plate until the slot in the blade hub drops onto the pin in the motor shaft. Continue to rotate the blade a full 360 degrees to make sure the plate doesn't scrub against the plastic grid. **If rubbing occurs, do not proceed. Call your authorized service agency.**



4) Position the bulk feed head on the motor base. The fastening hook should now be facing you, on your right.

5) Slide the hinge pin into the spaces provided at the back of the motor base. Then, lock the lid onto the motor base with the fastening hook.



7) Insert the crank into the central hub of the head. Turn it until the part is inside the hub.

3) Screw the rubber agitator onto the motor shaft.



6) If you have a feed tray, position it on the top of the bulk feed head.



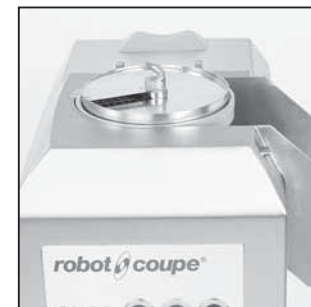
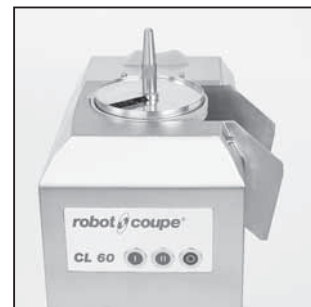
• WHOLE HEAD "PUSHER" FEED HEAD

To assemble the discharge plate, slicing, grating or julienne disc or dicing equipment, follow the procedure for the automatic head in steps 1) and 2).

IMPORTANT : This feed head **cannot be used for making french fries** and can therefore not be fitted with the corresponding attachments.

3) Then, screw the long locking nut or hollowing nut onto the motor shaft according to the type of vegetable being processed.

It should be remembered that the long locking nut is suitable for all types of vegetables except for cabbage, for which the hollowing nut has been designed.



4) Position the pusher feed head on the motor base. The fastening hook should now be facing you, on your right.

Slide the hinge pin into the holes provided at the back of the motor base. Then, lock the head onto the motor base with the fastening hook.



• TUBE FEED HEADS

1) and 2) Follow the procedure for the bulk feed head.



3) Position one or the other of the tube feed heads on the motor base, with the fastening hook facing you, on your right.

4) Slide the hinge pin into the holes provided at the back of the motor base. The fastening hook should now be facing you on your right.



CHANGING THE PLATES :



WARNING

The blades on the cutting plates and grids are sharp. Always wear cut-resistant gloves and use caution when handling the cutting plates.

The machine should be switched off (by pressing the red button) before you start to change the disc.

1) With the motor base facing you, use your right hand to release the aluminum fastening hook used to lock the head onto the motor base.

2) a) **For the bulk feed head :**
Tilt the head.

b) **For the pusher-feed head :**

Lift the lever and turn it to the left so that the head can be tilted. Unscrew the long locking nut or hollowing nut. For the hollowing nut, use the wrench provided for that purpose.

c) **For the tube feed heads :**

First remove the inserts and pushers, then raise the head and tilt it backwards.

3) Lift out the plate holding it by its edges.

For dicing equipment, we recommend you lift out the grid and disc assembly at the same time. Next, remove the discharge plate using the two holes.

If the plate is stuck, turn it slightly in a counter-clockwise direction.

4) When fitting the dicing equipment, we recommend that you clean the inside of the bowl thoroughly with a damp cloth or sponge, especially the part onto which the grid is to be fitted.

Always use a clean grid.

5) Then fit the discharge plate, slicing, grating or julienne disc or dicing equipment as described in steps 1) and 2) in the previous section, according to your choice of head.

6) The machine can now be switched on again.

USES AND CHOICE OF PLATES

A complete range of plates is available allowing for a wide range of cuts. Fruits and vegetables may be sliced, wave sliced, grated, and shredded. Julienne cuts, dices, and fries can also be achieved.

SLICING PLATES



C444SA-1/32	carrot / cabbage / cucumber / onion / potato / leek
C445SA-5/64 - C446SA-1/8	lemon / carrot / mushroom / cabbage / potato / cucumber / onion / leek / bell pepper
C477SA-5/32 - C437SA-3/16	beets / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato
C436SA-5/16 - C435SA-3/8	potato / carrot / rhubarb / okra / bell peppers
C434SA-9/16	potato / carrot / spinach / pineapple

RIPPLE CUT SLICING PLATES



C445W-5/64	potato / carrot / radishes / cucumbers
C446W-1/8	potato / carrot / kiwi / cucumbers
C464W-3/16	potato / carrot / radishes / oranges / peppers

GRATING PLATES



C494GPA-1/32	cheese / graham crackers / chocolate / almond powder
C451GPA-5/64	carrot / cheese / romano / chocolate / almond powder
C450GPA-1/8	carrot / potatoes / coconut / nut meats / chocolate
C453GPA-3/16	cabbage / cheese / eggs / mozzarella / nut meats
C475GPA-5/32	chocolate / coconut / potatoes / nut meats
C478GPA-9/32	cabbage / cheese / eggs / carrots
C433GPA-3/8	cabbage / onions / provolone / chocolate / radish
C452GPA powder	hard cheese / almond powder / graham / crackers
C495GPA-1/32	pulping / ginger root / white radish / lotus root / burdock

JULIENNE PLATES



C460JA-5/64x5/64	carrot / potato / zucchini / beets
C483JA-5/64x5/32	carrot / potato / beets / cabbage / zucchini
C484JA-5/64x1/4	carrot / potato / cucumbers / radishes
C486JA-5/64x5/64	zucchini / potatoes / carrots / radishes
C462JA-5/32x5/32	eggplant / potato / tomatoes / zucchini / carrots
C438JA-1/4x1/4	eggplant / potato / carrots
C466JA-5/16x5/16	potatoes / carrots / onions / eggplant

DICING COMBINATIONS



28110-3/16x3/16	carrot / cucumber / potatoes / carrot / zucchini
28111-5/16x5/16	potato / carrot / celery / beets
28112-3/8x3/8	potato / carrot / celery / apples
28113-9/16x9/16	potato / carrot / peaches / apples / pineapple
28114-3/4x3/4	potato / cantaloupe / pineapple / melon
28115-1"x1"	potato / turnip / apple (fruit) / melon / watermelon

French fries can be made using a special attachment, available in two dimensions 8 x 8 mm and 10 x 10 mm.

IMPORTANT : The French fry cutting equipment can only be used with the bulk feed head or tube feed heads.

FRENCH FRY COMBINATIONS (Bulk feed head and Tube feed heads)



28134-5/16x5/16

potato / carrots / onions / eggplant

28135-3/8x3/8

potato / zucchini / yellow squash / sweet potatoes

CLEANING



WARNING

ALWAYS UNPLUG YOUR MACHINE BEFORE CLEANING (RISK OF ELECTRIC SHOCK).

After removing the hinge pin and releasing the fastening hook, remove the head and, take out the plate, holding it by its edges, and if necessary, remove the grid and its support followed by the discharge plate.

Now clean all the parts.

The continuous feed head, discharge plates, and cutting plates can be cleaned in a dishwasher. However, we suggest that you use a mild (non-corrosive) detergent designed for "soft metals" such as aluminum. Dishwashers are best avoided in order to prevent the aluminum from becoming tarnished. We recommend that you clean the attachments by hand using a "soft metal safe" detergent. Clean the attachments in a 3-pot sink system or according to local health department regulations.

Never immerse the motor base in water. Clean it with a damp (not dripping) cloth or sponge.



IMPORTANT

Check that your detergent is suitable for cleaning plastic parts. Some cleaning agents are too alkaline (e.g. high levels of caustic soda or ammonia) and totally incompatible with certain types of plastic, causing them to deteriorate rapidly.

MAINTENANCE

• BLADES AND GRIDS

The blades on the slicing discs, the combs on the julienne discs and the graters are all wearing parts, which have to be changed every so often to maintain constant high quality cutting.

• MOTOR SEAL

The seals around the motor shaft should be lubricated regularly using a food-safe lubricant.

In order to keep the motor completely watertight, it is advisable to check these seals regularly for wear and tear and replace if necessary.

The seals can be easily replaced without having to remove the motor, so we strongly advise you to ensure that they are in good running order.

SAFETY

1) **The CL 60 is equipped with a safety system** that turns the machine off when the pusher (on the pusher feed head) is turned out away from the opening. The machine will start again, once the pusher is swung back into place over the feed opening.

2) The CL 60 is fitted with a **thermal safety device** which automatically stops the motor if the machine is overloaded.

If this happens, allow the machine to cool completely before restarting. If the machine has become jammed press the off button and UNPLUG the machine from the wall outlet. Remove the feed head and Clear the jam (**wear cut-resistant gloves**). And restart by first pressing the reset button located on the bottom of the motor base, then closing the head/attachment and pressing the on button.



WARNING

The discs are extremely sharp. Handle with care.



WARNING

Do not open the feed head / attachment until the motor has come to a complete stop.

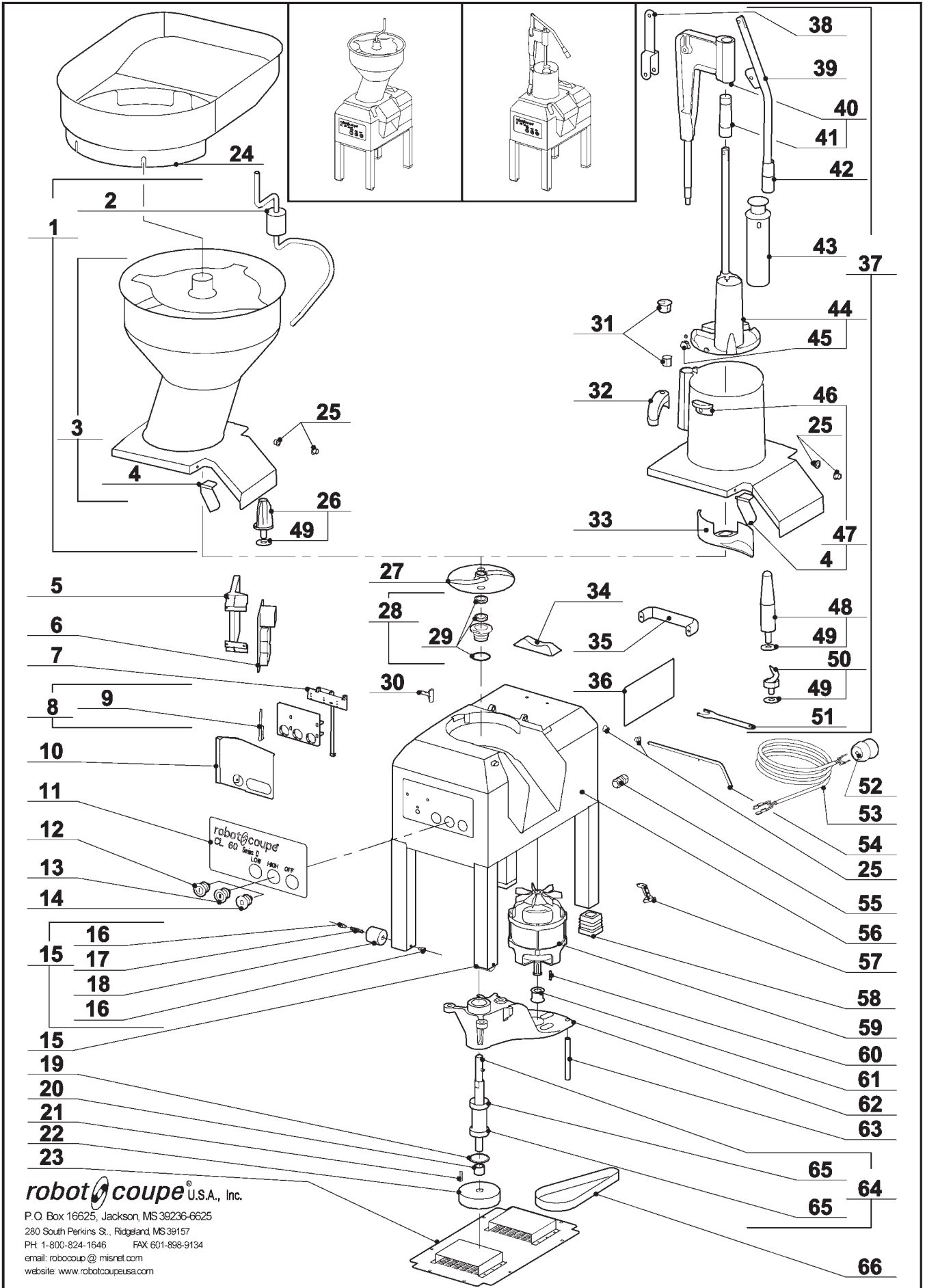
Never tamper with the locking or safety systems or defeat their purpose.

Never place anything other than food products into the entry port.

Never put anything into the exit port.

Always use the food pushers to force the food through the entry ports.

Do not overload the machine or apply excess pressure with the food pushers.



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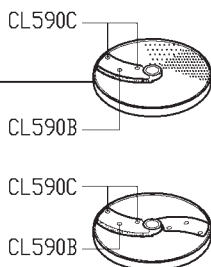
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44	118 333	ALUMINIUM PUSHER	/	POUSSOIR ALUMINIUM
45	29 706	PUSHER STOP ASSEMBLY	/	ENS. BUTEE POUSSOIR
46	117 321	ANTI - FRICTION STOP	/	BUTEE ANTI FRICTION
47	29 929	LID ASSEMBLY	/	ENS. COUVERCLE
48	29 156	FEEDING CONE ASSEMBLY	/	ENS. CONE CHARGEMENT
49	117 200	WASHER	/	RONDELLE
50	29 692	SCOOPER ASSEMBLY	/	ENS. EVIDEUR
51	118 436	SCOOPER WRENCH	/	CLEF EVIDEUR
52	507 171	PRISE DE COURANT US	/	US POWER POINT
53	503 328	POWER CORD	/	CABLE D'ALIMENTATION
54	118 582	LOCKING ROD	/	TIGE DE VERROUILLAGE
55	39 071	CORD STRAIN RELIEF ASSEMBLY	/	ENS. ARRET DE CABLE

<i>Index</i>	<i>Pièce / Part</i>	<i>Description</i>	<i>/</i>	<i>Désignation</i>
56	29 988	MOTOR HOUSING FRAME ASSEMBLY	/	ENSEMBLE BATI
57	29 914	LID LATCH SAFETY SWITCH ASSEMBLY	/	ENS. ILS TAQUET D'ACCROCHAGE
58	118 527	RUBBER FOOT	/	PIED CAOUTCHOUC
59	303 106	MOTOR 220/60/3	/	MOTEUR 220/60/3
60	203 164	KEY 6x6x25	/	CLAVETTE 6x6x25
61	100 869	DRIVING PULLEY	/	POULIE MOTRICE
62	118 529	MECHANICAL SUPPORT	/	SUPPORT MECANIQUE
63	203 104	SUPPORTING SCREW	/	VIS D'APPUI
64	29 915	SHAFT ASSEMBLY	/	ENS. AXE
65	504 328	BALL BEARING	/	ROULEMENT
66	500 845	BELT 670 5M 25	/	COURROIE 670 5M 25

Series-D Plates

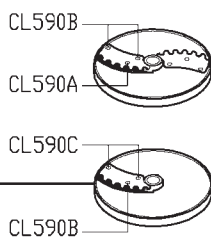
IMPORTANT NOTICE: Use this chart only if a "Series-D" mark is displayed on your machine.

Size	Slicing Plates	Replacement Blades (1 Per Plate)
4mm.....	C477SA.....	C449SBA
5mm.....	C437SA.....	C449SBA
8mm.....	C436SA.....	C449SBA
10mm.....	C435SA.....	C449SBA
14mm.....	C434SA.....	C449SBA
19mm.....	C422SA.....	C449SBA



Size	Slicing Plates	Replacement Blades (2 Per Plate)
1mm.....	C444SA.....	C449SBA
2mm.....	C445SA.....	C449SBA
3mm.....	C446SA.....	C449SBA

Size	Waved Slicing Plate	Replacement Blades (1 per Plate)
5mm.....	C464W.....	29786

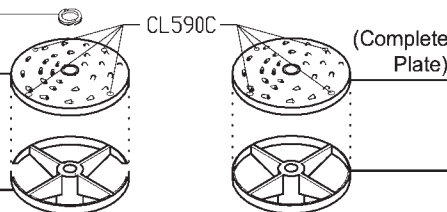


Size	Waved Slicing Plates	Replacement Blades (2 Per Plate)
2mm.....	C445W.....	29786
3mm.....	C446W.....	29786

Size	Cabbage Grating Plate	Replacement Grids (1 Per Plate)
4mm.....	28136.....	*

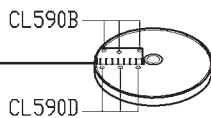
Size	Grating Plates	Replacement Grids (1 Per Plate)
EX Fine.....	C495GPA.....	C402GN
Hard Cheese...	C452GPA.....	C456GN
1.5mm.....	C494GPA.....	C404GN
2mm.....	C451GPA.....	C455GN
3mm.....	C450GPA.....	C454GN
4mm.....	C475GPA.....	C475.1GN
5mm.....	C453GPA.....	C457GN
7mm.....	C478GPA.....	C418GN
9mm.....	C433GPA.....	C458GN

* Number not Available at printing.



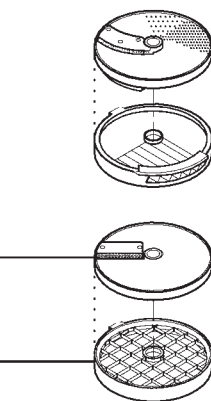
Cabbage Grating Plate Base.....	*
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Size	Julienne Plates	Replacement Blades Vertical Horizontal
2x2mm.....	C460JA.....	C461JBA..... C440JBA
4x4mm.....	C462JA.....	C463JBA..... C440JBA
6x6mm.....	C438JA.....	C439JBA..... C440JBA
8x8mm.....	C466JA.....	C467JBA..... C440JBA
2x4mm.....	C483JA.....	C4831JBA..... C440JBA
2x6mm.....	C484JA.....	C4841JBA..... C440JBA
2x8mm.....	C486JA.....	C4861JBA..... C440JBA



Size	French Fry Kit	Plate Only	Blade Only	Grid Only
8x8mm.....	28134.....	29267.....	29564.....	118395
10x10mm.....	28135.....	29276.....	29564.....	108396

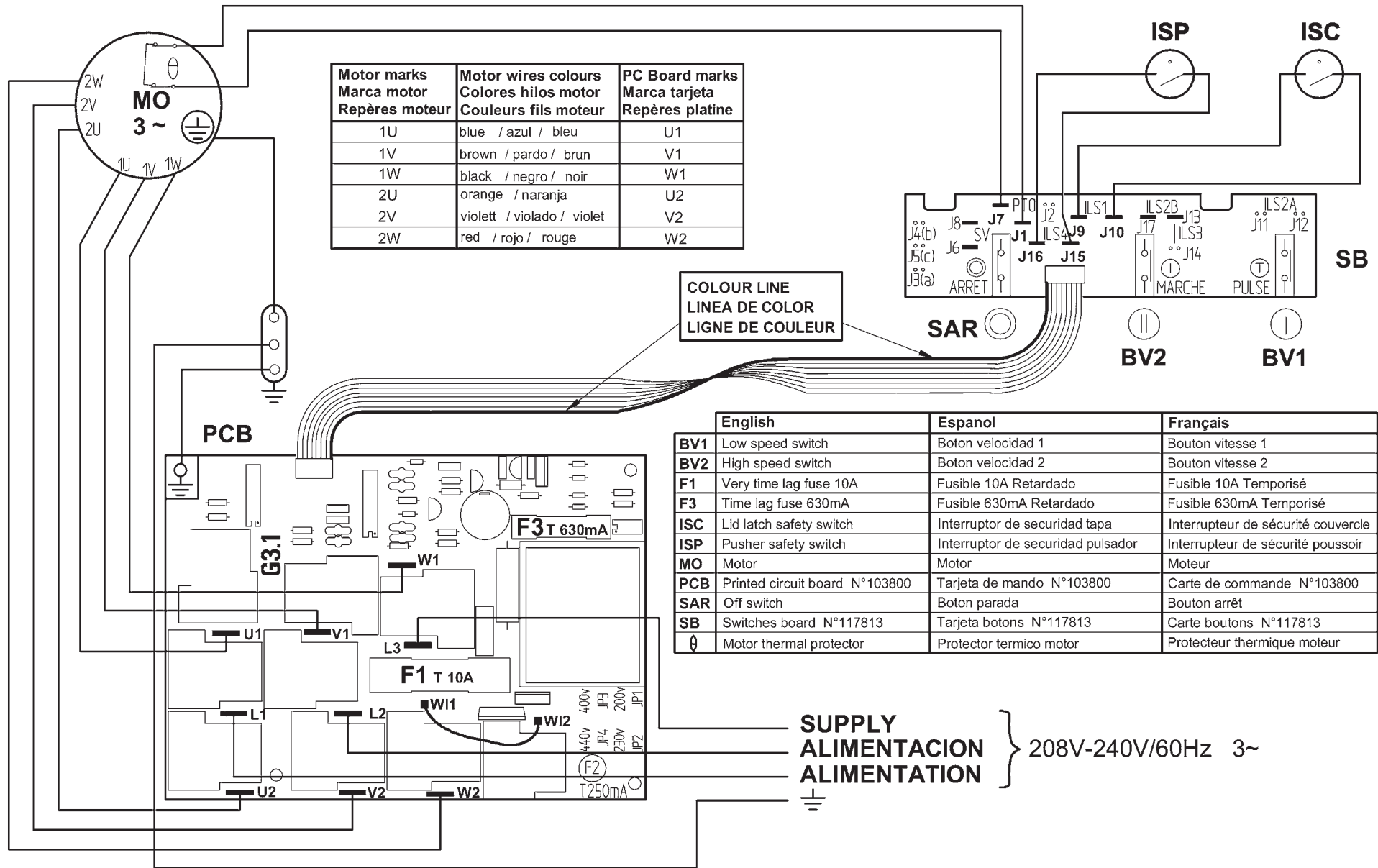
Size	Dicing Kit	Plate Only	Blade Only	Dicing Grid Only
5x5mm.....	28110.....	28128.....	29780.....	28117
8x8mm.....	28111.....	28129.....	29780.....	28118
10x10mm.....	28112.....	28130.....	29780.....	28119
14x14mm.....	28113.....	28131.....	29780.....	28120
20x20mm.....	28114.....	28132.....	29780.....	28121
25x25mm.....	28115.....	28133.....	29780.....	28122



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